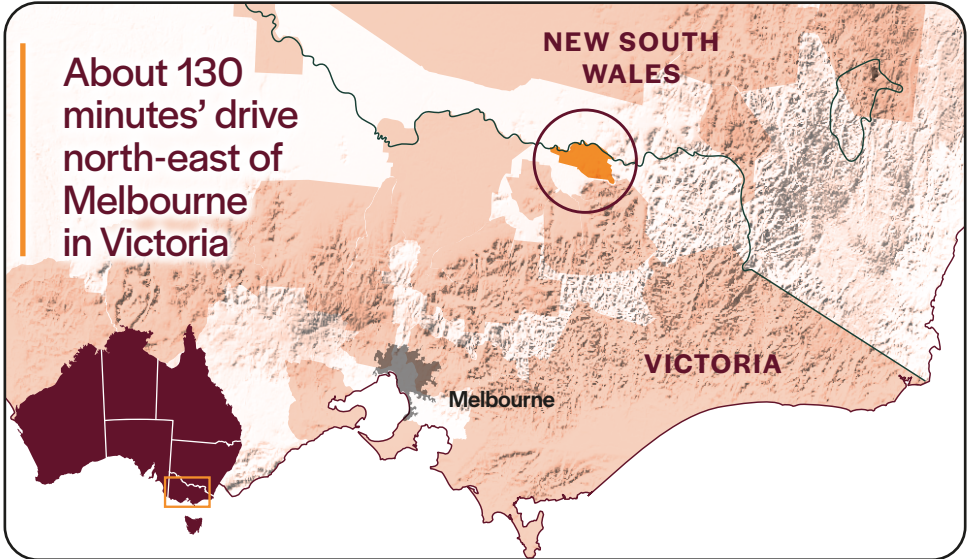


RUTHERGLEN

AUSTRALIA'S CAPITAL OF FORTIFIED WINES

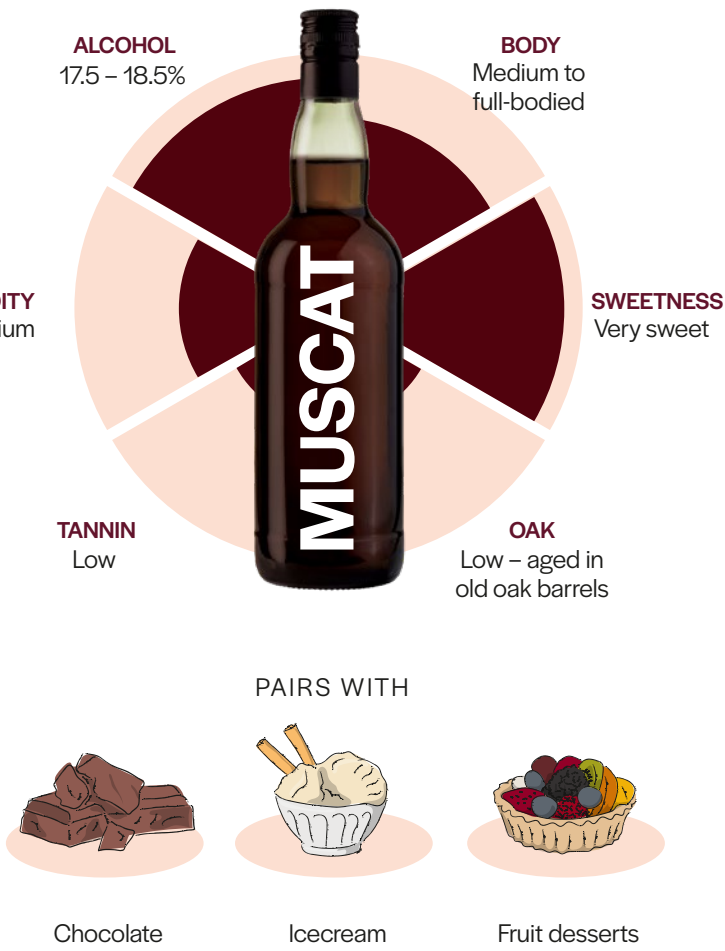
Rutherglen Muscat is a uniquely Australian wine renowned for its intensity, complexity and rich raisin and chocolate flavours. To make great Muscat, the grapes must be very ripe, and Rutherglen's warm, sunny climate is perfectly suited to the task. The wine is aged in barrels for at least five years and as long as 100 years or more, with the best-quality Muscat seemingly timeless and left to develop in the barrel for generations.



NOTEWORTHY VARIETIES

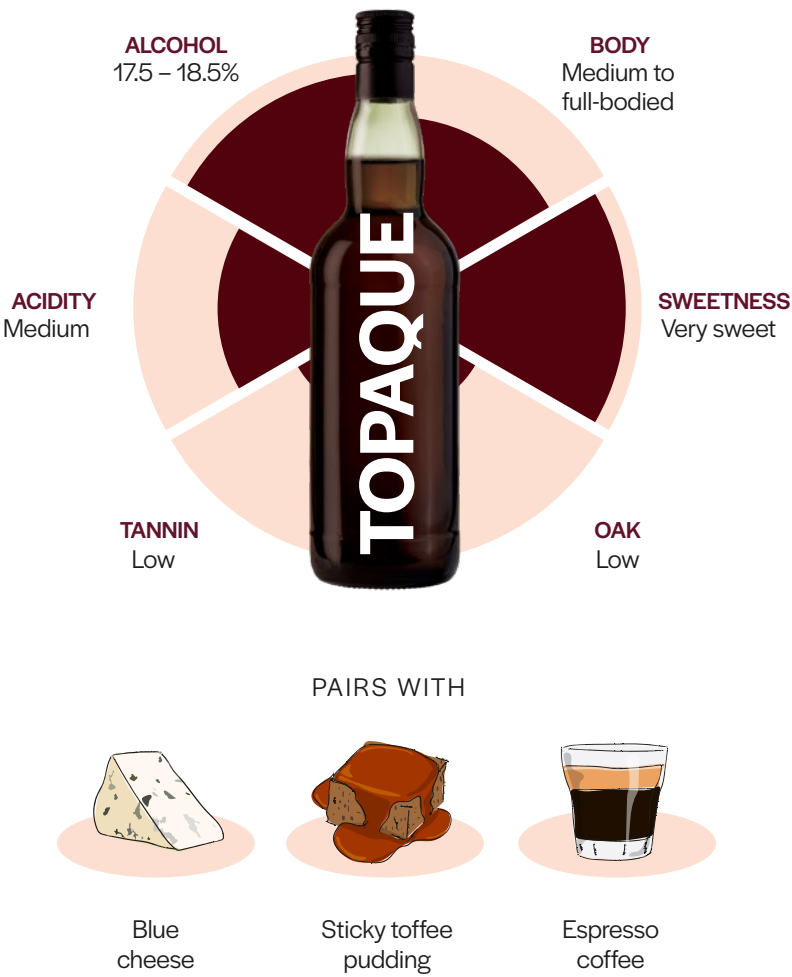
Rutherglen Muscat

Rutherglen fortified Muscat made from Muscat à Petits Grains Rouge. Rich, sweet and delicious with notes of walnuts, dried fruit and rose petals depending on classification and aging.



Rutherglen Muscadelle

Used to make the fortified Topaque wines of Rutherglen. Rich aromas of cold tealeaf, toffee, honey and citrus.



STYLES

Rutherglen Muscat is a unique style of fortified wine and one of Australia's iconic wines. Made from Muscat à Petits Grains Rouges, or Rutherglen Brown Muscat, this is a dessert style which is further classified by ageing.

